



CURED

The Facts

Proprietor	Steve McHugh
Location	306 Pearl Parkway, Suite 101 San Antonio, TX 78215
Website	curedatpearl.com
Social Media	@CuredatPearl
Telephone	210.314.3929
Email	info@curedatpearl.com
Executive Chef	Steve McHugh
General Manager	Robert Rodriguez
Private Events	Sylvia McHugh sylvia@curedatpearl.com
Media Relations	Simone Rathlé simone@simonesez.com
Interior & Lighting	Urbanist Design
Date of Opening	December 23, 2013
Hours	Tuesday – Thursday & Sunday 12PM-9PM Friday/Saturday 12PM-10PM
Menu	Beyond will, character and vision, McHugh's rapport with food instinctively insists on a purity of natural ingredients and hands-on, unadulterated cooking methodology that enhanced his own healing process. His from-scratch focus and his conscious use of ingredients proven to empower the human body – like Blood Orange, Sweet Potato, and Cauliflower – unites science with art, resulting in a purposeful, powerful, seasonally-dynamic menu.



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Charcuterie Boards

A driving philosophy of Cured is an appreciation of life. McHugh has found a way to implement “gastronomic giving” by donating \$1 from every charcuterie board order to a different charity each quarter. Using locally sourced meats from South Texas Heritage Pork and Compart Farms, McHugh emphasizes his delicate, time-honored curing process, taking anywhere from 3-12 months depending on the cut of meat.

Beer & Spirits

The bar, which wraps around the front-facing charcuterie case and century-old cast iron, gold-leaf vault, features select lineup of craft cocktails, made with McHugh’s signature care and attention to detail – from house-made bitters in the *Starter Kit* to the infused liquors displayed prominently in glass jugs lining the bar. The liquor and beer program has a strong focus on Texan and southern brands.

Venue

In the century-old building that once housed the famed Pearl Brewing Company president’s headquarters, also affectionately dubbed the “Jewel Box,” Cured stands as a beacon to the days in which time-honored care and attention to detail could be seen in everything from the ornate molding of a cast iron table leg, to the quality of a fine, from-scratch meal. The measures taken to preserve the integrity of the building have created a uniquely distinct atmosphere that resonates deeply with McHugh’s own approach to go back to our roots – from the American farm, the community table. From the reclaimed longleaf floors salvaged from an old Tobacco warehouse, to the original tiles in the foyer, the exposed walls, ornate ceiling tins, and even the repurposed administrative desk in the men’s bathroom, which now serves as a sink.

Dress Code

Casual chic; boots are encouraged [No shorts and T-shirts]

Reservations

Walk-ins are welcome at Cured. You may also make reservations in advance by calling 210.314.3929, visiting CuredatPearl.com



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Private Party

Set against soft lights and the rich texture of exposed brick and original plaster, guests may enjoy the intimate and offbeat atmosphere of the private dining room in the back. The space, which can be closed off from the main dining room, seats 32. Specialty menus may be created for any occasion or taste. No corkage fees apply. To book, please call Sylvia McHugh at 210.314.4152.

Payment

All credit cards are accepted as well as cash.

Gift Certificates

Gift certificates are available for purchase at the restaurant.

Parking

Parking is available in the Garage at Pearl Brewery around the corner from Cured. Metered street parking and various lots are available as well in the surrounding areas.

For more information:

Simone Rathlé | president | simone@simoneink.com